



## Intro to Hygiene for Food Handlers & Food Safety Awareness

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

Course Level  
**IMPLEMENTATION**

Programme Coordinator  
**LULANIE SWANEPOEL**

Duration  
**5 HOURS**



### Overview & Objectives

The ever- increasing risk of food-poisoning outbreaks, as well as the risks and costs associated with product spoilage and recall have made the implementation of a food-safety system vital if a facility wishes to be synonymous with outstanding-quality service.

#### Course Objectives

- To equip the participant with knowledge about microorganisms, how they are spread, how they can be controlled and the basics of food poisoning
- To equip the participant with personal hygiene knowledge, cleaning and sanitation, housekeeping practices, food-handling practices, temperature control, pest control and basic documentation.
- Understand the basic principles of Food Safety and your role in its implementation
- List the basic principles of Food Safety - including FSSC 22000
- Recognise the importance of hygiene in a Food Safety system
- Apply the basic principles in a practical way



### Entry Level Requirements

Delegates must be comfortable communicating in English and need suitable reading and writing skills.



### Who Should Attend

- Production staff
- Staff involved in food handling and related areas
- Supervisors and unit managers



### Language

Presented in English.



### Outline

#### PART 1: INTRODUCTION TO HYGIENE

The following topics are covered in the first part of the presentation:

- Basic hygiene principles including germs and food poisoning
- Personal hygiene
- Code of conduct
- Cleaning and sanitation
- Housekeeping
- Food handling
- Temperature control
- Pest control
- Basic documentation

#### PART 2: FOOD SAFETY AWARENESS

- What is Food Safety?
- Background to Food Safety
- Reasons for implementing a Food Safety system
- How Food Safety works
- Identifying hazards and control measures
- Overview of pre-requisite programmes (including personnel practices, cleaning and sanitation, pest control, construction and maintenance, production and process control, supplier quality assurance)
- Overview of FSSC 22000 principles
- Overview of CCPs, critical limits, monitoring procedures and corrective actions
- Your role in the Food Safety system

A certificate of attendance and virtual badge will be issued once the course has been successfully completed.



### Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below)



### CONTACT US:

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